



St Hallett

Gamekeeper's Shiraz



Gamekeeper's Shiraz...Barossa and great Shiraz have become synonymous around the world and St Hallett is committed to both. We produce over one hundred individual parcels of Barossa Shiraz each vintage and then blend to craft individual expressions of this iconic regional variety.

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Vintage 2008

Grape Varieties Shiraz (100%)

Appellation Barossa (100%)

Color Vibrant plum red with purple hues, a great example of a youthful Shiraz.

Tasting Notes The style of this wine is all about **lush**; juicy plum and cherry flavours combining with a dark chocolate, blackberries and vanilla framework to create a full bodied but soft rolling Barossa Shiraz experience.

Serving Suggestion Don't be shy with food matching; of course a great steak will be fantastic, but anything char -grilled and full flavoured works!

Cellaring We recommend enjoying this wine while young, fresh and vibrant – whatever the occasion, we're sure you'll enjoy this Barossa Shiraz nearly as much as we do making it !

Pre - Vintage A short burst of heat in late-December was followed by a long period of mostly below-average temperatures through to early March. Reds ripened early, with the first Shiraz picked on 6th February 2008. Many vineyards reached flavor maturity at the same time, although the unusually cool days and nights during February ensured fruit stayed in good condition until picking. In early March, South Australia experienced an extended heatwave of thirteen consecutive days above 95°F, before a cool change brought relief on 18th March. The mostly mild days and cool nights before the heat wave allowed all vineyards of Shiraz to be picked at optimal flavor ripeness, with generous flavors and supple tannins.

Vineyard Selection The Shiraz fruit for this wine has been sourced from a patchwork of vineyards throughout the central and western sections of the Barossa Valley, producing intensely flavored, low yielding crops. During the ripening period, the winemakers and viticulturalist have constantly monitored both the sugar/acid ripeness and flavour development, co-ordinating the harvest when all parcels are at their optimum.

Notes from the Cellar The fruit is harvested during the warmth of the day, brought to the winery, immediately crushed into stainless steel fermenters and inoculated with a neutral yeast strain. Fermentation occurs over a 6 - 8 day period at 72-75°F. A regime of four pump overs per 24 hours allows the colour, flavour & tannins to be gently extracted from the skins, adding to the overall complexity of the finished wine. On the completion of primary yeast fermentation, the wine is drained and pressed, and seeded with Lactic Acid bacteria for Malolactic Fermentation (MLF). Maturation occurs in a combination of new, 1, 2 and 3 year old French and American oak barrels.

Technical Details

pH 3.50 **TA** 6.9g/L **Residual Sugar** 1.0 (dry) g/L **Alc** 14.0% by vol